

THE COMMON GRILL

112 S. Main St. Chelsea, MI 48118 (734) 475-0470
www.commongrill.com

APPETIZERS

Roasted Three Onion Soup \$5

Baked with Provolone and Parmesan Cheeses

*1/2 Dozen Chilled Oysters on the Half Shell \$11

With Cocktail Sauce or Ginger-Lime Mignonette

Jumbo Gulf Shrimp Cocktail \$12

With Cocktail Sauce

Warm Camembert Cheese \$10

With Pear Chutney and Grilled Herb Flatbread

Oven Roasted Blue Hill Bay Mussels \$11

In a Plum Tomato Garlic Sauce with Pancetta, Shallots and Basil served with Grilled Garlic Bread

Soup Of The Day \$5

Your Server will fill you in on the details

The Grill's Seafood Chowder \$5

Clams, Shrimp, Scallops and Fish in a Tomato-Saffron Broth

Firecracker Shrimp \$10

With Hong Kong Salsa

Crispy Ginger Fried Calamari \$9

With Wasabi Aioli

*Seared Rare Ahi Tuna \$12

Sesame Crusted with Wakame Seaweed Salad and Ponzu Sauce

Lobster Spring Rolls \$11

With Asian Slaw and Chinese Mustard Sauce

SALADS

*Blackened Steak Salad \$15

With Cherry Tomatoes, Crispy Fried Onion Rings, Cornbread Croutons and Buttermilk-Bacon Dressing

Honey Pecan Chicken Salad \$11

With Fresh Fruit and a Warm Muffin

Grilled Chicken Cobb Salad \$12

With Avocado, Smoked Bacon, Blue Cheese, Red and Yellow Tomatoes, Grilled Asparagus, Green Onion, Chopped Egg in a Herb-Balsamic Vinaigrette

Grilled Chicken Salad \$12

With Mixed Greens, Granny Smith Apples, Toasted Pecans, tossed in a Honey Bacon Vinaigrette

Warm Spinach Smoked Chicken Salad \$13

With a Goat Cheese Fritter, Hickory Smoked Chicken, Sweet Red Onion, Sugar Pecans, Honey Pears in a Bacon Balsamic Vinaigrette

Caesar Salad \$8

With Garlic Croutons

With Grilled Chicken Breast \$10

*With Grilled Salmon \$12

Savannah Shrimp Salad \$15

With Lemon Garlic Shrimp, Bibb Lettuce, Tomatoes, Cucumber, Roasted Peppers and Cornbread Croutons in a Buttermilk Vinaigrette

*Grilled Salmon Salad \$14

With Mixed Baby Greens, Fresh Orange Sections, Red Peppers, and Asparagus in a Ginger-Citrus Vinaigrette

*Grilled Ahi Tuna Salad Nicoise \$15

With Mixed Greens, French Beans, Asparagus, Redskin Potatoes, Oil Cured Olives and Feta Cheese in a Roasted Lemon-Basil Vinaigrette

Grilled Chicken Tuscan Pear Salad \$12

With Bibb Lettuce, Honey Pears, Sugared Walnuts and Gorgonzola in a Herb-Balsamic Vinaigrette

Grilled Cherry Wood Smoked Atlantic Salmon Salad \$14

With Warm Camembert Cheese Beignets, Sugared Walnuts, Grilled Asian Pears and Roasted Yellow Peppers in a Sweet White Balsamic-Dijon Vinaigrette

The Grill's House Salad, Caesar Salad or Tuscan Pear Salad \$5

SANDWICHES

ALL SANDWICHES ARE SERVED WITH COLE SLAW AND FRENCH FRIES

Grilled Chicken Club \$12

With Avocado, Tomatoes, Bacon and Monterey Jack, served with Honey Mustard Mayonnaise

Grilled Vegetable Sandwich \$13

With Portobello Mushroom, Roasted Peppers, Eggplant, Red Onion Relish, Red and Yellow Tomatoes and Fresh Mozzarella Cheese rolled on our Grilled Herb Flatbread with Basil Aioli

Honey Pecan Chicken Salad Sandwich \$10

Served on Grilled Multi-Grain Bread with Fresh Fruit

*The Grill's Burger \$11

8 Oz. Black Angus Ground Chuck with any of these Toppings: Cheddar Cheese, Great Hill Dairy Blue Cheese, Swiss, Mushrooms, Sautéed Red Onions or Bacon

Smoked Chicken Grill Sandwich \$12

With Jarlsberg Swiss, Bacon and Apple-Red Onion Relish on Sourdough, served with Mustard Sauce

Maple Glazed BBQ Pork Tenderloin Sandwich \$11

Served on an Onion Roll with Buttermilk Fried Onion Rings

Hickory Smoked Turkey Breast Sandwich \$12

With Jarlsberg Swiss, Prosciutto, Roasted Peppers, Basil and Olive Relish on Toasted Sourdough Bread, served with Roasted Yellow Pepper-Basil Aioli

Grilled Salmon B.L.A.T. Sandwich \$12

With Bacon, Lettuce, Avocado, Red and Yellow Tomatoes on Grilled Sourdough Bread with Basil Aioli

Crispy Fried Lake Perch Sandwich \$14

Dusted in Cajun Batter with Remoulade Sauce, Lettuce and Tomato on an Onion Roll

California Baja Fish Tacos \$13

Beer Battered Halibut, Shredded Greens, Charred Tomato-Red Pepper Salsa, Cucumber Citrus Relish, Red Pepper Mayo and Warm Tortillas

Maryland Jumbo Lump Crab Cake Melt \$15

With Cheddar Cheese, Red and Yellow Tomatoes, Citrus Aioli and served on a Grilled Homemade Bun

DAILY SPECIALS

ARE LISTED ON OUR CHALKBOARD

OUR SERVERS WILL PROVIDE YOU WITH THE NECESSARY DETAILS

OUR LUNCH SPECIALTIES ARE SERVED WITH A BASKET OF HOMEMADE BREAD, THE GRILL'S COLE SLAW OR A HOUSE SALAD

LUNCH SPECIALTIES

Pan Fried Walleye \$14

In a Black Walnut Crust with Citrus Butter, Wild Rice Pilaf and Sautéed Spinach

Parmesan Crusted Lake Superior Whitefish \$14

With Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms and Sautéed Spinach with Roasted Lemon-Chive Butter

Pan Fried Lake Perch \$15

In a Hazelnut Crust with Lemon-Caper Butter, Wild Rice Pilaf and Sautéed Spinach

Herb and Pinenut Crusted Nantucket Scallops \$15

With Wild Rice Pilaf, Basil Oil and Roasted Zucchini with Olive Relish

Shrimp and Lobster Fettuccine \$16

Tossed in a Red Bell Pepper Cream Sauce

Goat Cheese Ravioli \$13

In a Plum Tomato Garlic Sauce with Crimini Mushrooms and Baby Spinach

Grilled Chicken Fettuccine \$14

With Asparagus and Mushrooms in a Red Bell Pepper Cream Sauce

Grilled Four Cheese Flatbread Pizza \$12

With Aged Provolone, Fresh Mozzarella, Goat Cheese, Pecorino Romano, Basil, Red and Yellow Tomatoes



Thank You for Not Smoking

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

*Notice: These Items May Be Served Raw Or Undercooked